

McCollum's

APPETIZERS & FLATBREADS

Appetizers

Blistered Brussels Sprouts \$13 V • GS • VE

Crisp yet tender, tossed in a sweet mustard glaze and topped with balsamic glaze.

McCollum's Mozzarella Planks \$14 V

Filled with melt-in-your-mouth mozzarella. Served with marinara dipping sauce.

Bacon-Wrapped Jalapeño Poppers \$14 GS

Creamy Irish cheddar filling wrapped in bacon. Served with raspberry dipping sauce.

McCollum's Signature Irish Nachos \$10 GS

Crispy potato skins smothered in Irish cheddar, green onions and bacon. Served with sour cream and ranch.

Calamari \$16

Lightly breaded and fried, topped with pickled onions and served with banana-pepper aioli.

Parmesan Truffle Fries \$10 V

House fries tossed with truffle oil and grated Parmesan. Served with garlic aioli.

More to Share

Buffalo Chicken Dip \$13

Mild and creamy chicken dip served with tortilla chips and your choice of ranch or blue cheese.

Whipped Cranberry Goat Cheese \$13 V

A sweet and savory shareable dip served with flatbread chips and topped with green onions.

Reuben Egg Rolls \$12

Classic deli Reuben rolled like an egg roll. Served with Thousand Island dipping sauce.

Shrimp Rangoon Egg Rolls \$14

Stuffed with creamy shrimp filling. Served with sweet chili dipping sauce.

Twice-Cooked Wings (12) \$18 GS

Fried, seasoned, then baked to finish. Flavors: Cajun dry rub, mild, medium, hot, extra hot, garlic Parmesan, BBQ or garlic honey.

Onion Rings \$10 V

Traditional fried onion rings served with ranch.

Dipping Sauces: Garlic Aioli • Sweet Chili • Sriracha Aioli • Ranch • Blue Cheese • Banana-Pepper Aioli • Marinara • Raspberry Reduction

Flatbreads

Margherita Flatbread \$15 V

Fresh mozzarella di bufala, pesto, tomato and balsamic glaze.

Gluten-Sensitive Flatbread add \$3

Mushroom Feta Flatbread \$15 V

Feta, garlic aioli, mushrooms, arugula, pickled onions and white truffle oil.

Build-Your-Own Flatbread \$15

Includes 1 meat. Each additional meat add \$2. Extra cheese add \$2. Gluten-sensitive crust add \$3.

We are not a gluten-free restaurant and cannot ensure cross-contamination will never occur. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% gratuity is automatically added to parties of 8 or more.

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ENTRÉES, SOUPS & SALADS

Entrées include your choice of salad or soup and two sides: baked potato (loaded +\$1), baked sweet potato, vegetable of the day, mac & cheese +\$2 or French fries.

Entrées

New York Strip \$35

14 oz. strip grilled to your liking with roasted mushrooms and herbed butter.

Bourbon Pork Chop \$25

Center-cut pork loin sautéed with mushrooms and garlic, dusted with brown sugar and roasted to finish.

Pesto Chicken Pasta \$25

Creamy basil pesto and Parmesan with linguine, topped with chives and tomatoes.

Marinara Pasta \$20

Traditional marinara over linguine. Add Italian sausage +\$5 or add eggplant for a vegetarian option.

Entrées

Raspberry Chicken \$25

Walnut- and panko-coated chicken cutlets sautéed and topped with raspberry reduction.

Maple Pecan Glazed Salmon \$30

Grilled fresh Atlantic salmon. Ask about our Cajun rendition.

Cajun Alfredo \$25

Garlic, onion, peppers, blackened seasoning, green onions, cream and Parmesan with linguine. Choice of shrimp or chicken.

Risotto & Squash \$24 V

Wild mushroom risotto with cream and cheese, stuffed into an acorn squash.

Soups & Salads

Side Salad \$3.50

Caesar Salad \$10

Weekly Soup Cup \$5 • Bowl \$10

Seasonal Salad \$17

Mixed greens, fresh seasonal fruit, sliced almonds, crumbled feta and red onion with balsamic vinaigrette.

McCollum's Big Salad \$14

Cherry tomatoes, cucumbers, onion, croutons, eggs, bacon and Irish cheddar. Choice of dressing.

Add: Egg \$0.50 • Cheese \$0.50 • Bacon \$1 •

Chicken \$4 • Salmon \$9 • Shrimp \$9

Dressings: Caesar • Ranch • Italian • Balsamic • Blue Cheese • French • Thousand Island

Desserts

McCollum's Brownie \$10

Flourless Chocolate Cake \$12

Toppings: chocolate, caramel or raspberry sauce, bacon, pecans, walnuts, fresh fruit or vanilla ice cream (+\$1).

Cheesecake \$9

Chocolate Mousse \$8 VE

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McCOLLUM'S FAVORITES

Served with side salad, fries or soup. Gluten-free bun +\$3. Substitute side +\$2: baked potato (loaded +\$1), baked sweet potato, vegetable of the day or mac & cheese.

Wagyu Burger \$18

Wagyu burger with grilled onions and mushrooms, smoked gouda and garlic aioli on a brioche bun.

Build-Your-Own Wagyu Burger \$15 McCollum's Mac & Cheese \$12

Creamy Irish cheddar cheese sauce and pasta. No side. Add chives, bacon or pulled pork +\$4.

McCollum's Signature Irish Potato \$14

This one-pound potato can be dressed to impress or stay potato casual!

BLT \$15

Candied bacon, lettuce, tomato and sriracha aioli.

Marinated Veggie \$12

Tomato, mushrooms, smoked gouda and artichoke hearts.

Grilled Chicken \$15

Marinated grilled chicken breast with Swiss, onions, tomato, pickles, lettuce and sriracha aioli. Brioche bun or spinach wrap.

Veggie Wrap \$15

Spinach wrap with cucumbers, avocados, onions, lettuce and tomatoes. House mustard glaze.

Coconut Shrimp \$16

Served with creamy shrimp sauce.

Fried Fish \$15

Served with tartar sauce.

Philly Cheese \$15

Beef, Irish cheddar, peppers and onions with horseradish sauce.

Chicken Tenders \$14

Served with BBQ sauce.

Deluxe Grilled Cheese \$13

Bacon, Irish cheddar, Swiss, American and tomato cream sauce.

Kids Meals

Cheese Pizza \$12

No side.

Chicken Tenders \$10

Mac & Cheese \$9

No side.

Cheeseburger \$8

Grilled Cheese \$8

Fish Basket \$10

Kids Drinks - \$3: Coke • Diet Coke • Cherry Coke • Sprite • Lemonade • Root Beer • Orange Soda. Free refills included.

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BEER, SELTZERS & WINE

Seltzers

- Surfside Vodka \$5**
Tea & Lemonade or Strawberry Lemonade. 4.5% ABV.
- Good Boy Vodka \$5**
Citrus Circus, Raspberry Tea & Lemonade, Tea & Lemonade or Blackberry Tea & Lemonade. 4.5% ABV.
- Carbliss Vodka \$5**
Cranberry, Lemon Lime, Mango or Black Raspberry. 5% ABV.

Domestic Beer

- Blue Moon \$4
- Bud Light \$3
- Budweiser \$3
- Busch Light \$2.50
- Busch NA \$3
- Coors Banquet \$3.50
- Coors Light \$3
- Corona Extra \$4
- Michelob Ultra \$3
- Michelob Ultra Prickly Pear Lime \$3.50
- Michelob Ultra Zero (NA) \$3
- Miller Lite \$3
- Modelo \$4
- Pabst Blue Ribbon \$3.50
- Athletic (NA) \$5

Craft & Cider

- IPAs
 - Bell's Two Hearted \$5
 - Founders Mortal Bloom \$5
 - Mango Cart NA \$5
 - Pale Ales
 - 3 Floyds Zombie Dust \$5
 - Gumball American Wheat \$5
 - M-43 \$6
 - Porter / Stout
 - Guinness \$6
 - Hard Cider
 - Blake's Trop Mango Cart \$6
 - Blake's American Apple \$6
 - Angry Orchard Crisp Apple \$6
- See table menu for seasonal draft selections.

Wine - Glass | Bottle

- Red
 - Silver Gate Cabernet CA - \$5 | \$18
 - Bread & Butter Cabernet CA - \$5 | \$18
 - Caymus Cabernet CA - \$13 | \$50
 - Silver Gate Pinot Noir CA - \$5 | \$18
 - Wente Merlot CA - \$6 | \$22
 - Tabor Hill Classic Demi Red MI - \$5 | \$18
 - Round Barn Weekend Red MI - \$4 | \$16
 - Sartori Reuis Blend Italy - \$13 | \$50
 - Advice From John Merlot CA - \$13 | \$50
 - Slander Pinot Noir CA - \$13 | \$50

- Rosé
 - Dark Horse CA - \$6 | \$22

- White
 - Silver Gate Pinot Grigio CA - \$5 | \$18
 - Silvergate Sauvignon Blanc CA - \$5 | \$18
 - Bread & Butter Sauvignon Blanc CA - \$5 | \$18
 - Kono Sauvignon Blanc NZ - \$7 | \$28
 - Kendall-Jackson Chardonnay CA - \$7 | \$28
 - Wendt Chardonnay CA - \$7 | \$28
 - Tabor Hill Classic Demi White MI - \$5 | \$18
 - Round Barn Weekend White MI - \$4 | \$16
 - Silvergate Moscato CA - \$5 | \$18

- Sparkling
 - Wycliff Brut CA - \$6 | \$22
 - Mawby Sex Brut Rosé MI - \$7 | \$26

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COCKTAILS

McCollum's Classics

Manhattan \$11

Rye whiskey, sweet vermouth and bitters. Served up with a cherry.

Margarita \$10

Tequila, lime and Cointreau, served up or on the rocks. Salt rim optional.

Martini \$10

Gin and dry vermouth, stirred and served in a chilled glass. Olive or lemon twist.

Negroni \$10

Gin, Campari and sweet vermouth, stirred over ice with an orange twist.

McCollum's Classics

Old Fashioned \$11

Bourbon, bitters and simple syrup over ice, finished with an orange peel.

Tom Collins \$9

Gin, lemon juice and simple syrup, shaken and topped with soda over ice.

Whiskey Sour \$9

Bourbon, lemon and simple syrup. Egg white optional. Served over ice with lemon and cherry.

French 75 \$10

Gin, lemon juice and simple syrup, topped with Champagne and garnished with lemon.

Signature Drinks

Dragon's Breath Mule \$10

Vodka, ginger beer, lime and dragon fruit. Served over ice in our iconic copper mug.

Bucktown Sour \$10

Tequila, lemon juice and simple syrup, topped with a red wine float and lemon twist.

McCollum's Island Punch \$10

White rum, lemon, pineapple, orange and dragon fruit. Served island style with citrus.

Red Bud Breeze \$10

Bourbon, lime juice, maple syrup and ginger beer. Served over ice with an orange twist.

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SPIRIT SELECTIONS

Vodka

Grey Goose
Ketel One
Tito's
Wheatley

Rum

Bacardi
Captain Morgan
Malibu

Tequila

Patrón Añejo Gold
Patrón Reposado
Patrón Silver
Jose Cuervo Gold
Jose Cuervo Silver
Chica Chida (Peanut Butter)

Cognac

Hennessy
Revanche

Bourbon

1792
Buffalo Trace
Angel's Envy
Bardstown Black Label
Bardstown White Label
Blanton's
Eagle Rare
E.H. Taylor
Elijah Craig
Fitzgerald
Four Roses
Heaven Hill
Henry McKenna
Iron Fish
Old Forester
Traveler
Willett
Woodford Reserve
Woodford Reserve
Double Oaked
Weller

Whiskey

Aberfeldy Small Barrel
(Scotch)
Daltmore (Scotch)
Macallan (Scotch)
Tomatin (Scotch)
Angel's Envy Rye
Parker's Rye
Sazerac Rye
Teeling Irish
Jameson Irish
Jameson Black Barrel
Johnnie Walker Black
Label
Crown Apple
Crown Royal
Crown Vanilla
Fireball
Jack Daniel's
Jack Daniel's Tennessee
Fire
Gentleman Jack
Maker's Mark
Southern Comfort
Screwball Peanut Butter

Liqueur

Amaretto
Jägermeister
Licor 43
Malört
Rumple Minze
Peach Schnapps
RumChata
Ryan's Irish Crème
Tequila Rose